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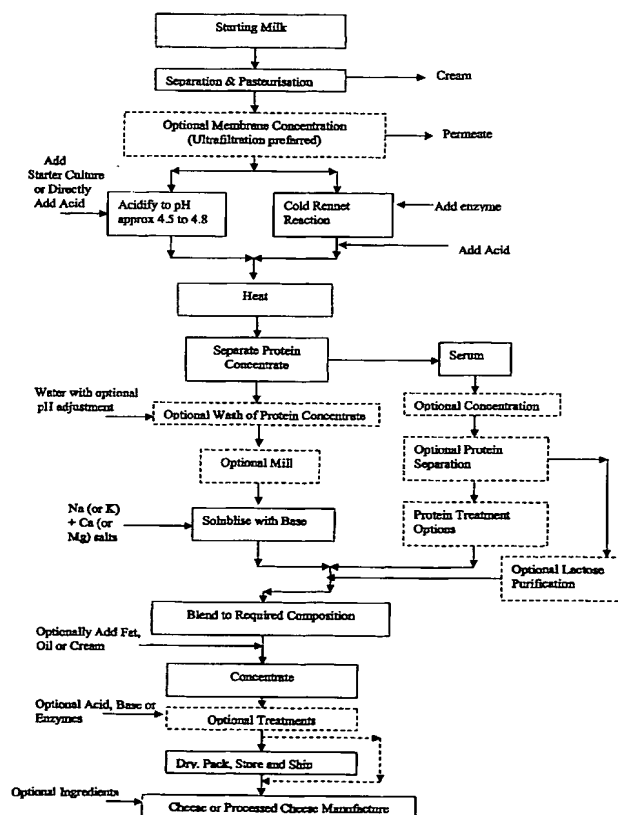
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(54) Title: PRODUCTION OF PROTEIN COMPOSITION FROM A DAIRY STREAM AND ITS USE AS AN INGREDIENT IN THE MANUFACTURE OF A CHEESE



(57) Abstract: The invention described is a process for manufacturing a dairy ingredient particularly suited for use in cheese manufacture. The process involves treating a dairy stream under conditions to form a protein concentrate and serum. The stream may optionally be split and different conditions/reactants used in each separate stream to modify the entrained proteins before the separate streams are recombined. The protein concentrate is solubilised before being recombined with the serum. The mono-di-valent cation content of the protein concentrate may be adjusted as the protein concentrate is solubilised. The ingredient produced can be used in the manufacture of cheese products.



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